

<b>Title</b>	<b>Use retain rail equipment in a meat processing operation</b>		
<b>Level</b>	<b>3</b>	<b>Credits</b>	<b>5</b>

<b>Purpose</b>	People credited with this unit standard are able to: make incisions using retain rail equipment; and carry out safe retain rail equipment handling practices, in a meat processing operation.
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<b>Classification</b>	Meat Processing > Pre and Post Slaughter and Dressing
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<b>Available grade</b>	Achieved
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### Guidance Information

- 1 Legislation relevant to this unit standard includes but is not limited to:
  - Animal Products Act 1999;
  - Health and Safety at Work Act 2015; and any subsequent amendments.
- 2 All performance criteria in this unit standard must be in accordance with organisational requirements.
- 3 Resource document includes but is not limited to – *Code of Practice Red Meat: Post Slaughter Activity, Chapter 9*, available at <https://www.mpi.govt.nz/processing/meat-and-game/meat-and-game-processing/codes-of-practice-rmp-templates-and-plans/>.
- 4 Definition  
*Organisational requirements* – instructions to staff on policies and procedures that are documented in memo, electronic, or manual format and available in the workplace.
- 5 Consistent organisational production output targets apply to the performance of this activity. These may include but are not limited to – hourly output, shift output, daily output.
- 6 Range  
Retain rail equipment may include but is not limited to – hand knives, hand saws, circular saws, tweezers, loppers, hooks.

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### Outcomes and performance criteria

#### Outcome 1

Make incisions using retain rail equipment in a meat processing operation.

**Performance criteria**

- 1.1 Make incisions using minimum number and size required to trim retain meat products.
- 1.2 Complete carcass and edible organ incisions using techniques that minimise damage to the trimmed part.
- 1.3 Make lymph node incisions.

**Outcome 2**

Carry out safe retain rail equipment handling practices in a meat processing operation.

**Performance criteria**

- 2.1 Maintain equipment in clean and sharp condition.
- 2.2 Maintain a firm hold of equipment at all times.
- 2.3 Maintain safe working distances from other operators.
- 2.4 Make cuts and incisions away from or to the side of the operator’s body and free hand.
- 2.5 Use retain rail equipment in a manner which protects the operator and nearby workers.  
  
Range protection includes but is not limited to – organ or part is held during knife use, abscess formations and tissues incised to avoid contact with self or other operators, other operators are warned about infectious and objectionable material exposed by incisions.
- 2.6 Sterilise retain rail equipment prior to storage.
- 2.7 Safely store retain rail equipment.

<b>Planned review date</b>	31 December 2024
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**Status information and last date for assessment for superseded versions**

Process	Version	Date	Last Date for Assessment
Registration	1	17 November 2004	31 December 2013
Review	2	19 June 2009	31 December 2016
Review	3	27 January 2015	31 December 2021
Review	4	24 October 2019	N/A

<b>Consent and Moderation Requirements (CMR) reference</b>	0033
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This CMR can be accessed at <http://www.nzqa.govt.nz/framework/search/index.do>.

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### Comments on this unit standard

Please contact the Primary Industry Training Organisation [standards@primaryito.ac.nz](mailto:standards@primaryito.ac.nz) if you wish to suggest changes to the content of this unit standard.